

Chicken Beggar's Purse



Ingredients

- 2 Chicken Breasts
- 2 Chicken Thighs
- 24 Wonton Wrappers
- 1 Egg
- Salt
- Pepper
- 2 tbsp Soy Sauce

Directions

Bake chicken meat at 350 degrees for 15-20 minutes, or until the juice runs clear. Let the chicken cool and then chop it to a fine consistency. Add a pinch of salt and pepper to taste; mix in 2 tbsp soy sauce. In a small bowl, beat the egg. Place one tsp of the meat mixture in the middle of each wonton, then dab the edges of the wonton with the egg mix and pinch to close. The wonton should make a small purse shape (the egg wash will hold it together). Cook the purses for 12-15 at 350 degrees, until golden brown. Serve with soy, teriyaki, or preferred dipping sauce.